





APPETIZERS

BANG BOOM SHRIMP | \$7.99 Fried shrimp tossed in Bang Boom sauce topped with black sesame seeds.

Broccoli Cheddar Bites | \$6.99

Breaded broccoli and cheddar served with ranch.

GF GUACAMOLE AND CHIPS | \$6.99 House made guacamole served with tortilla chips.

SALADS

■ Wedge Salad | \$13.99 A wedge of iceberg lettuce topped with grilled chicken, bacon, onions, tomatoes and blue cheese dressing.

GF ROASTED BUTTERNUT SQUASH \$13.99

Roasted butternut squash with onions, tomatoes, walnuts and grilled chicken served with a maple vinaigrette.

G SPINACH AND HOT BACON Dressing | \$13.99

Grilled chicken on a bed of spinach with tomatoes, onions and feta served with hot bacon dressing.

HOME-MADE SOUP & DAILY Specials | Ask your server

SANDWICHES

* Gluten free wraps and rolls available upon request \$1.50

All sandwiches are served with chips. Substitute coleslaw, onion rings, cup of soup, french fries or waffle fries for .99¢. Add a side with the chips \$1.59, add a pickle .50¢.

THANKSGIVING SANDWICH

\$13.99

Roasted turkey topped with stuffing, house made cranberry sauce and gravy on toasted sourdough.

CHICKEN BACON RANCH

Fried chicken tossed in dry ranch topped with bacon, lettuce, tomato and mayonnaise on a Kaiser roll.

*CRAB CAKE SANDWICH | \$15.99

Crab cake topped with avocado, bacon, lettuce, tomato and a lemon aioli on a pretzel roll.

DINNERS

All entrees are served with your choice of starch and vegetable of the day or house salad. Pasta dishes are served with only house salad.

G CHICKEN CHESAPEAKE | \$21.99 Grilled chicken topped with a crab cake and melted cheese, garnished with old bay and fresh parsley.

GF OKTOBERFEST PORK LOIN \$16.99

Marinated pork loin topped with sauerkraut and creamy mustard sauce.

GE BANGERS AND MASHED | \$19.99 Grilled sausages with creamy mashed potatoes topped with brown gravy.

🏴🗓 🇷 🔏 \$11.99 | Share and add a tossed salad \$14.99 Pan crust pizza topped with marinara and mozzarella cheese. Your choice of cheese, pepperoni. (substitute cauliflower crust add \$1.50)



All salad dressings available are GLUTEN FREE

■ Gluten Free | ★ Gluten Free Option Available



CLUBHOUSE SELECTIONS

Beveraces & Desserts

Non-Alcoholic

FOUNTAIN BEVERAGES | \$2.95 refillable

Sodas — Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Root Beer, Orange, Ginger Ale

Fresh Brewed Iced Tea Raspberry Tea

Lemonade

Gatorade

Arnold Palmer

Coffee, Decaf Coffee, and HOT TEA | \$1.50

SPECIALTY BOTTLED Non-Alcoholic

Pepsi Products | \$2.50

GATORADE | \$2.50

Cool Blue, Lemon Lime, Fruit Punch.

Glacial Freeze



SPECIALTY BEER

Golden Road Mango Cart Can \$3.50
New Trail Broken Heels Can \$3.50
Labatt Blue
White Claw\$4
Stella Artois
Blue Moon Belgian White
Wheat Ale\$4.50
Heineken\$4.50
Guinness Pub Cans\$4.50
Fosters Oil Cans\$6
Angry Orchard Crisp \$4.50
Lagunitas\$5

DRAFTS ON TAP

Coors Light\$3.25
Yuengling Lager\$3.25
Troegs Perpetual IPA\$5.50
Sierra Nevada Hazy Little Thing \$5.50
Seasonal\$5

22 oz. available

SPECIALTY COCKTAILS Served in our Clubhouse Mason Jars

HOLE IN ONE | \$6

Vodka, Coconut Rum, Peach Schnapps, Pineapple and Cranberry Juice

JOHN DALY | \$6

Vodka with Iced Tea and Lemonade

Moscow Mule | \$8

Vodka, ginger beer and lime juice served in a copper mug

WATER HAZARD | \$7 (contains nuts)

Pineapple vodka, blueberry and Sierra Mist

ESPRESSO MARTINI | \$8

Vanilla Vodka, Kahlua, and Espresso

Blueberry Lemonade | \$6

Blueberry Vodka, Lemonade and Blueberry Syrup



Pumpkin Mousse Nachos | \$6.99

PEANUT BUTTER PIE | \$6.99

CHEESECAKE | \$6.99 Ask your server about todays flavor. Funnel Cake Fries | \$4.99 MILKY WAY PIE | \$5.99 CHOCOLATE MOUSSE CAKE | \$6.99

OTHER DESSERTS